

HUBBARD PORTABLE OVEN CO.



112 & 114 Michigan Street,

CHICAGO.

**WORLD'S COLUMBIAN COMMISSION,
EXECUTIVE COMMITTEE ON AWARDS,
JOHN BOYD THATCHER, CHAIRMAN.**

WASHINGTON, D. C., July 7th, 1894.

To THE HUBBARD PORTABLE OVEN CO., Chicago, Ill..

Gentlemen:—I herewith enclose an OFFICIAL copy of your award, which in due time will be inscribed in the diploma and forwarded to you.

Yours,

JOHN BOYD THATCHER.

UNITED STATES.

DEPARTMENT "H" MANUFACTURES.

EXHIBITOR—THE HUBBARD PORTABLE OVEN CO, CHICAGO., ILL.—GROUP 115, GLASS 727.

EXHIBITS—SECTIONAL STEEL PORTABLE OVENS, FOR BAKERS, HOTELS AND PUBLIC INSTITUTIONS.

...AWARD...

**IT IS PORTABLE, WELL AND SUBSTANTIALLY MADE, BAKES EVENLY AND
IS ECONOMICAL IN CONSUMPTION OF FUEL AND A CONTINUOUS BAKER.**

(SIGNED) MERTON Y. CADY,

APPROVED, H. I. KIMBALL, PRESIDENT DEPARTMENT COMMITTEE.

INDIVIDUAL JUDGE.

APPROVED, JOHN BOYD THATCHER, CHAIRMAN EXECUTIVE COMMITTEE ON AWARDS.

DATE, JUNE 20TH, 1894.

Hubbard Sectional Steel Portable Oven.



WE TAKE pleasure in sending you a copy of our Illustrated Catalogue of **SECTIONAL STEEL PORTABLE OVENS**, and would ask you to read the same over carefully, unless this is done erroneous impressions are likely to be created with regard to the machine we are offering you.

There should be no doubt in the mind of any reasonable man that the best Oven is an absolute necessity to the success of a baker. "Poor Ovens spell bankruptcy."

The success that has attended our efforts to place upon the market, not only the **best baking Oven**, but also the handiest and most complete machine made, and one that fills all the requirements of the small baker commencing business and of the large baker, well established; is fully carried out from the large number we have sold, and from the very flattering letters we are daily in receipt of from our friends who have purchased.

It is an actual fact that bakers who have once used a **Hubbard Oven** will use no other, and this fact is amply demonstrated by the number of bakers who have bought a second and even a third Oven from us.

From our commencement in business we have had to compete with a strong prejudice against shelf ovens, on account of the failure of a number of cheap affairs of that kind in the market. **OUR OVEN HAS BEEN FULLY TESTED**, and the idea that it is impossible to make an Oven that will bake

evenly on shelves is exploded. We say and can substantiate it, THAT THE HUBBARD OVEN WILL BAKE EVENLY ON SHELVES, AND WE GUARANTEE this to every purchaser.

The Hubbard Oven is so constructed that the furnaces are entirely enclosed, and the sulphurous gases from the coal or other combustibles used in firing do not come in contact with the bread or other goods baked, as in the case of ordinary brick ovens, and as a consequence the food is not left dry and unwholesome.

THE HUBBARD OVEN IS A CONTINUOUS BAKER, and can be fired at any time while the process of baking is going on. The heat can be raised or lowered very quickly at the will of the operator by means of dampers.

With a Hubbard Oven it is not necessary that you should locate your bakery in the basement, the Oven will work successfully in any part of the building, provided you have a good ordinary draft.

IT IS THE ONLY PORTABLE OVEN MADE IN SECTIONS that can be taken through an ordinary doorway. These sections can be bolted together and the Oven put up by any person following our printed instructions.

Your attention is particularly called to the fact that **two-thirds of the baking surface in our Oven is of soapstone**, which is admitted by first-class bakers to be **the best baking surface** for Vienna or any kind of sole bread.

With a Hubbard Oven you are independent of your landlord, as you can take it down and move it and put it up again in a few hours. The space required for one of our Ovens is about one-quarter of that required by a brick or flat portable oven of the same capacity.

There is no more heat form a Hubbard Oven than from a brick oven of the same capacity.

The Hubbard Oven is practically fireproof.

The Hubbard Oven is the best roasting oven in the market, and as such is well adapted to use in hotels or restaurants, where baking and roasting can be combined.

We give you on another page sectional cut of the Oven, with full explanation of the construction.

See testimonials and list of those in use throughout the United States.

Directions for setting up are mailed to every purchaser of one of our Ovens, and as a matter of fact we have yet to find any one who has had trouble in putting the Oven together, and those who put up their own ovens are, if possible more successful with them, simply because they have become familiar with their construction.

We recommend hard coal, either small egg or range size for our Ovens, but coke or soft coal can be used, or a mixture of hard coal and coke. Natural gas can also be used to advantage, and furnaces can be supplied with a burner for that purpose.

No charge for crating. Shipments delivered f. o. b. Chicago, receipted for in good order when our responsibility ceases.

A discount of five per cent. for cash will be allowed on all our prices.

Any further information you may require will be cheerfully furnished.

Respectfully yours,

HUBBARD PORTABLE OVEN CO.,

112-114 Michigan Street, CHICAGO, ILL

CONSTRUCTION OF THE..... HUBBARD PORTABLE OVEN.



For packing we use **mineral or slag wool** only, the best known non-conductor of heat.

THE FRONT section is made entirely of cast iron, securely bolted together, and all parts are packed with mineral wool.

THE SIDES are made of very heavy sheet steel and galvanized iron, six inches in thickness, three inches of which is packed with mineral wool (A), and the remaining three inches is a flue (B) extending over the entire sides and connecting with a similar flue in the top. Through this flue pass all the gases and smoke from the furnace.

THE TOP or Dome is made of cast iron, heavy sheet steel and galvanized iron, and is five inches in thickness, two inches of which is packed with mineral wool (A), and the remaining three inches is a flue connecting with the flue in the sides at "F."

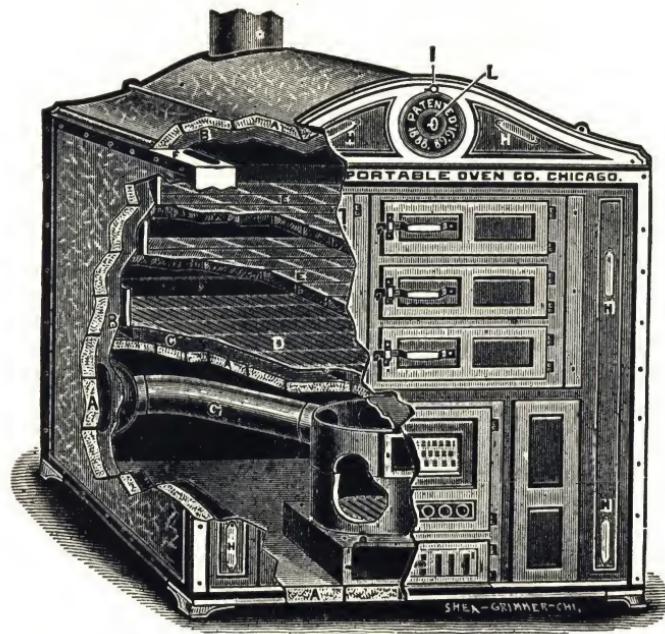
THE BACK is of heavy sheet steel and galvanized iron, and is two and one-half inches in thickness, completely packed with mineral wool.

THE BASE or Bottom is of heavy sheet steel and galvanized iron, and is two inches in thickness, packed with mineral wool. It is supported by legs or feet, that raise it three and one-half inches from the floor.

THE FURNACE is of modern design, made of cast iron, extra heavy, fitted with a dump grate. The front of the furnace is fitted with an outside or apron door, packed with mineral wool, for the purpose of keeping the extra heat from the operator while working the oven. Dampers are also fitted to the furnace front, and work in connection with flue damper "I" in top of oven. Damper "L" in top is for cooling off oven when necessary.

THE INTERIOR OR BAKING CHAMBER of oven is fitted with two **soapstone shelves** or decks (E) one inch in thickness, and one of cast iron (D). This lower shelf (D) is protected from the extreme heat of the furnace by shields packed with mineral wool (A), and each shelf or deck is eight inches apart.

CLEANING FLUES (H) are attached to oven where necessary, so that any time the soot or fine ashes that accumulate from time to time can be conveniently cleaned out.



SECTIONAL VIEW OF OVEN.

SIZE No. 1.—PRICE \$130.00.

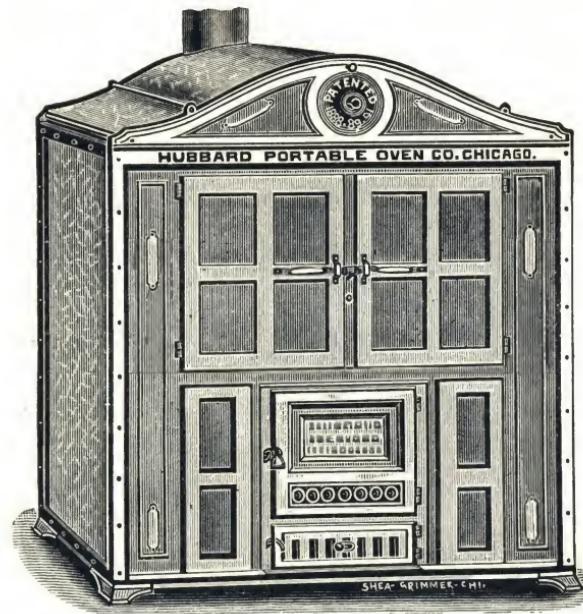
(SEE FIG. "A.")

THIS size is intended for the use of small bakeries, hotels, restaurants, steamboats, railways and private institutions.

It has $14\frac{2}{3}$ square feet of soapstone and $7\frac{1}{3}$ square feet of iron baking surface, or 22 feet in all. Will hold 70 (one pound) loaves in single pans or 6, 18x25 inch cake pans. The outside measurements are, width 5 feet 3 inches, depth 3 feet, height 6 feet 3 inches. Shipping weight about 1,850 pounds.

This size is fitted with two doors (see Fig. "A"), nineteen inches wide by twenty-five inches high, which open and close entirely independent of each other.

Connection is made so that a Pyrometer can be attached at any time.



SIZE No. 1—FIG. "A."

SIZE No. 2.—PRICE \$160.00.

(SEE FIG. "B.")

IS INTENDED for the use of the same concerns as No. 1, only where a larger amount of baking or roasting is required.

Is has 22 square feet of soapstone and 11 square feet of iron baking surface, or 33 square feet in all. It will hold 110 (one pound) loaves in single pans or 6, 18x37 inch cake pans. The outside measurements are, width 5 feet 3 inches, depth 4 feet, height 6 feet 3 inches. Shipping weight about 2,250 pounds.

This size is fitted with two doors (see Fig. "B"), nineteen inches wide by twenty-five inches high, which open and close entirely independent of each other, but can be fitted with doors same as Size No. 3 (Fig. "C") at an extra cost of \$10.00.

Connection is also made so that a Pyrometer can be attached at any time.



SIZE No. 2—FIG. "B."

SIZE No. 3.—PRICE \$195.00.

(SEE FIG. "C.")

IS INTENDED for the use of bakeries, large hotels and public institutions.

It has 30 square feet of soapstone and 15 square feet of iron baking surface, or 45 square feet in all. It will hold 150 (one pound) loaves in single pans or 12, 18x25 inch cake pans. The outside measurements are, width 5 feet 3 inches, depth 5 feet, height 6 feet 3 inches. Shipping weight about 2,850 pounds.

This size is fitted with three doors (see Fig. "C"), twenty-two inches wide by eight inches high, so that each deck or shelf can be used independently of the other, and practically making it three ovens in one.

The oven is also fitted with a light door, and connection is also made so that a Pyrometer can be adjusted at any time.



SIZE No. 3—FIG. "C."

SIZE No. 4.—PRICE \$235.00.

(SEE FIG. "D.")

S INTENDED for the use of bakers, pastry cooks and large concerns.

It has 38 square feet of soapstone and 19 square feet of iron baking surface, or 57 square feet in all. It will hold 200 (one pound) loaves in single pans, or 6, 18x25 and 6, 18x37, or 12, 30x18 inch cake pans. The outside measurements are, width 5 feet 3 inches, depth 6 feet, height 6 feet 3 inches. Shipping weight about 3,150 pounds.

This size is fitted with three doors (see Fig. "D"), twenty-two inches wide by eight inches high, so that each deck or shelf can be used independently of the other, and practically making it three ovens in one.

The oven is also fitted with a light door, and connection is also made so that a Pyrometer can be adjusted at any time.



SIZE No. 4—FIG. "D."

SIZE No. 5.—PRICE \$275.00.

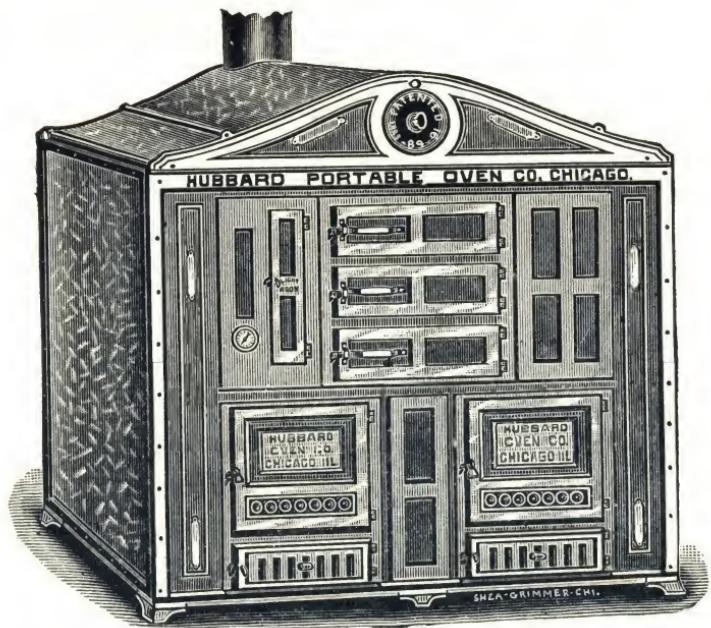
(SEE FIG. "E.")

IS INTENDED to be used same as No. 4.

Is has 47 square feet of soapstone and 23½ square feet of iron baking surface, or 70½ square feet in all. It will hold 250 (one pound) loaves in single pans, or 9, 18x25 and 9, 18x37, or 18 30x18 inch cake pans. The outside measurements are, width 6 feet 2 inches, depth 6 feet, height 6 feet 3 inches. Shipping weight about 4,100 pounds.

This size has two furnaces, and is fitted with three doors (see Fig. "E"), twenty-two inches wide by eight inches high, so that each deck or shelf can be used independently of the other, and practically making it three ovens in one.

The oven is also fitted with a light door, and connection is also made so that a Pyrometer can be adjusted at any time.



SIZE No. 5—FIG. "E."

SIZE No. 6.—PRICE \$315.00.

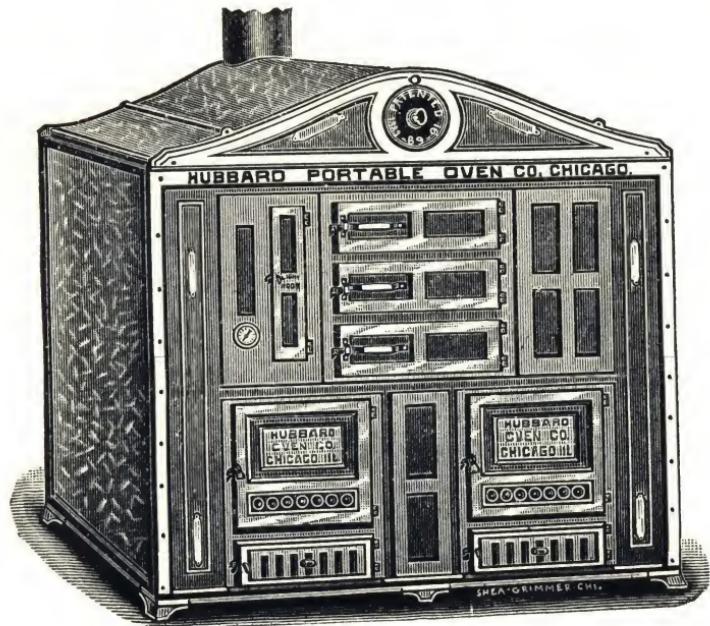
(SEE FIG "F.")

IS FOR large baking establishments, pastry cooks and large institutions.

It has 56 square feet of soapstone and 28 square feet of iron baking surface, or 84 square feet in all. It will hold 300 (one pound) loaves in single pans or 27, 18x25 inch cake pans. The outside measurements are, width 6 feet 2 inches, depth 7 feet 2 inches, height 6 feet 3 inches. Shipping weight about 4,500 pounds.

This size has two furnaces, and is fitted with three doors (see Fig. "F"), twenty-two inches wide by eight inches high, so that each deck or shelf can be used independently of the other, and practically making three ovens in one.

The oven is also fitted with a light door, and connection is also made so that a Pyrometer can be adjusted at any time.



SIZE No. 6—FIG. "F."

HOT WATER BOILERS.



WITH tap for drawing off water, can be attached to either side of any of our ovens, at the following prices:
28-gallon \$21.65, 36-gallon \$22.90, 47-gallon \$31.85.

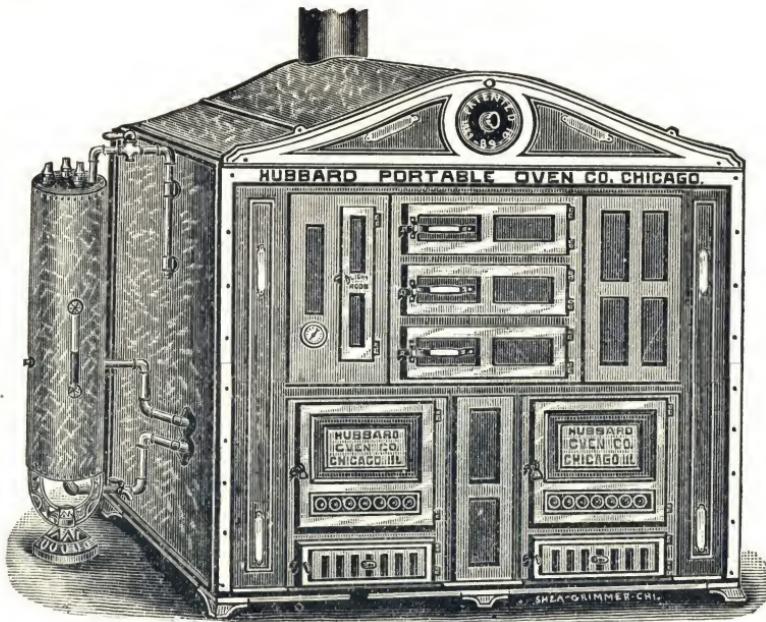
Prices for other sizes upon application.

HOT WATER AND STEAM BOILERS.



36-GALLON boiler (specially made), with steam attachments, whereby steam can be turned into the oven thus making the Vienna process easy and practical, can be supplied. **Price \$15.00 extra.**

WHEN ORDERING BOILERS PLEASE SAY ON WHICH SIDE OF OVEN YOU PREFER SAME.



OVEN SHOWING BOILER AND STEAM ATTACHMENTS.

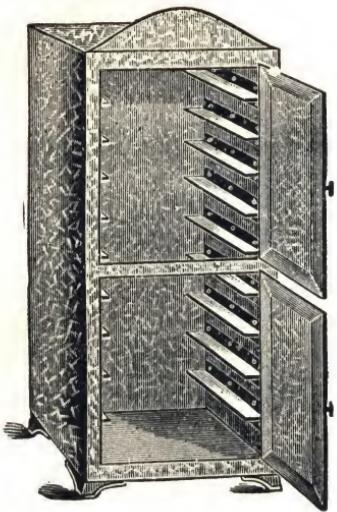
GALVANIZED IRON PROOF BOXES.



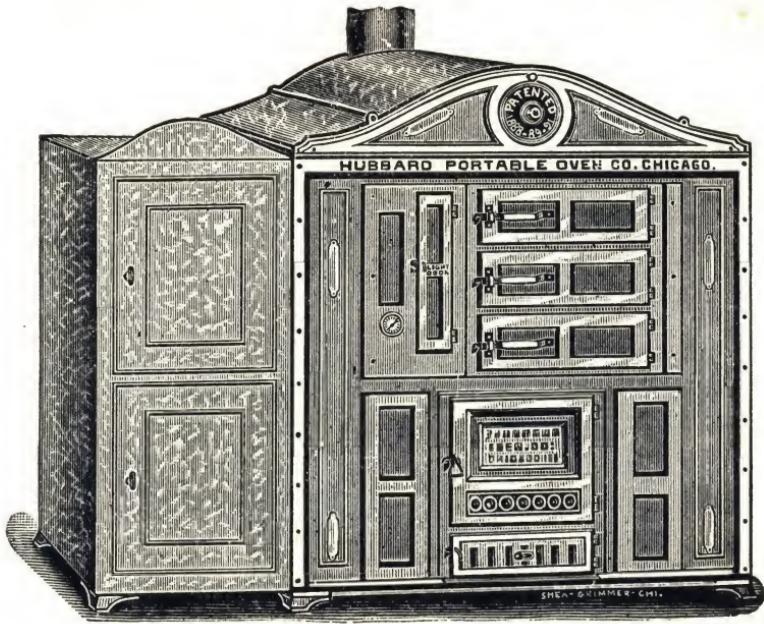
PRICE \$15.00.

MADE to take in nine or twelve 18x25 inch pans. Prices for sizes to take in larger sized pans quoted upon application.

(These Proovers can be attached to either side of the oven. When ordering please state on which side preferred.



GALVANIZED IRON PROOF
BOX



SHOWING PROOF BOX ATTACHED TO OVEN.



PYROMETERS.



PRICE \$18.00.

WE CAN supply any of our ovens with one of our best made Pyrometers, registering up to 800 degrees of heat.

By the use of this instrument a great saving in time and fuel is effected, and the chance of burning light cakes, etc., by a miscalculation of heat in the oven is obviated.

A FEW OF THOSE USING OUR OVENS IN CHICAGO.



C. E. LATHROP, 2236 Indiana Ave.....two No. 6 Ovens
H. LIMBERGER, 583 Fulton St..... " " 3 "
I. F. PALM, 311 W. Polk St..... " 6 "
Wm. ASHER, 303 Wells St..... " 3 "
JOSEPH BROEHL, 795 W. Madison St..... " 6 "
A. C. FOWLER, 5647 Wentworth Ave..... " 3 "
E. DAOUST, 829 W. Polk St.....two Nos. 3 and 4 "
E. B. DREW, 249 N. Clark St.... " " 6 " 3 "
F. J. DURR, 3303 Cottage Grove
Ave..... " " 3 " 4 "
N.-W. YEAST Co., 9 & 11 River St.....No. 2 "
KENWOOD CATERING Co., 19 & 21 43d St... " 4 "
C. H. SMILEY, 76 22d St..... " 5 "
A. J. LOCKWOOD, 128 Colorado Ave..... " 2 "
HOME DELICACY Ass'n, 2970 Groveland Ave. " 3 "
N. MARQUET, 5503 S. Halsted St..... " 2 "
JOHN W. SOHNE, 236 Montecello Ave..... " 3 "
J. J. McMULLEN, 775 W. 12th St..... " 3 "
H. H. DEVLIN, 186 W. Van Buren St..... " 6 "

THEO. BARTHOLOMAE, 248 55th St., two Nos. 3 and 4 Ovens
CHICAGO HOME FOR INCURABLES, Ellis
Ave. and 56th St..... No. 2 " "
CHICAGO UNIVERSITY, Ellis and 59th St... " 6 "
SAVOY HOTEL, Michigan Ave. " 3 "
COLONIAL HOTEL, 6331 Oglesby Ave..... " 3 "
SOUTHERN HOTEL, Wabash Ave.
and 22d St..... two Nos. 1 and 3 " "
THE MRS. CLARK Co., 145 Wabash Ave... No. 2 "
RUDD BAKING Co., 5945 Dickey St..... No. 3 "
GEO. TERRY, 112 Laughton St..... " 3 "
JOHN HOFSTRA, 259 W. 103d St..... " 2 "
JOHN CAMMET, Union and 47th
Sts. two Nos. 4 and 6 " "
W. H. SMITH, 6120 Wentworth Ave..... No. 3 "
A. WERNER, 2112 Michigan Ave..... " 1 "
J. COURBET, 291 Blue Island Ave..... " 6 "
MRS. M. SMITH, 711 59th St..... " 2 "

AND OVER 150 OTHERS.

NAMES OF A FEW USING THE "HUBBARD OVEN."



JACOB MAYER,	Ashton,	Illinois	C. J. BLANCHFLOWER,	Illiopolis,	Illinois
H. SEYFARTH,	Blue Island,	"	HENDRICKS & LITGINS,	Batavia,	"
MILO BOWMAN,	Joliet,	"	FLETCHER & SLOCUM,	Quincy,	"
M. J. FILSON,	Mt. Sterling,	"	MRS. E. STYLES,	Belvidere,	"
M. A. GRAFTON,	Lewiston,	"	R. L. SCOTT,	Mendon,	"
S. R. MOREFIELD & Co.,	DeKalb,	"	J. A. DILL,	Winfield,	Iowa
WM. MCNEILL & Co.,	Prophetstown,	"	WM. L. PAUL,	Brooklyn,	"
MISS M. A. SHORT,	Galva,	"	FRED LIETZ,	Clinton,	"
MRS. J. H. WEEKS,	Galesburg,	"	WM. MARMOELLER,	Rock Valley,	"
FRANK CONNER,	Bethany,	"	THOS. FLYNN,	Adair,	"
H. G. TRACEY,	Morgan Park,	"	JOHN McCLELLAN,	New London,	"
A. E. HANEY,	Walnut,	"	PETER MILLER,	Nashau,	"
JOHN H. FLOWER,	Wilmington,	"	MRS. HY RUSSELL,	Avoca,	"
JOHN B. GILBERT,	Morrison,	"	W. & J. L. ROBINSON,	Belle Plaine,	"
G. S. GREEN,	Chillicothe,	"	IOWA SOLDIERS' HOME,	Marshalltown,	"
E. NIEKAU,	Rochelle,	"	M. REUSS,	Burlington,	"
W. P. MAILANDER,	Somonauk,	"	C. L. HANSEN,	"	"
G. F. BOYDEN,	Sheffield,	"	J. MCNGENE & SONS,	Iowa City,	"
W. N. ADAMS,	Taylorville,	"	J. J. KEEFE,	Colfax,	"
MARSHALL BROS..	Manito,	"	"THE ILIAD" HOTEL,	Des Moines,	"
DEYO BRO.,	Bradford,	"	B. CLINKERBEARD,	"	"
DETWILER & BURROWS,	Harvey,	"	JOHN WHEELER,	Mount Pleasant,	"
JOHN MALDNER,	Springfield,	"	L. KEMPER,	Washington,	Indiana

NAMES OF A FEW USING THE "HUBBARD OVEN"--CONTINUED.

		Indian.		Milwaukee,	Wisconsin
LESLIE BROS.,	Walkerton,	"	J. HECK,		
KENYON & CHARLSWOOD,	Garrett,	"	HUNNER & KEELEY,	Madison,	"
FRED PAULUS,	Galveston,	"	J. C. ROCKSTROH,	Green Bay,	"
— DOWNEY,	Rochester,	"	GEO. PETERMAN,	West Superior,	"
C. FERNEKES,	Valpariso,	"	H. HOLTZBORN,	Two Rivers,	"
M. SCHERER,	Hammond,	"	A. NELSON,	North Lacrosse,	"
A. J. LAHAYNE,	Chesterton,	"	L. O. NOYES,	Reading,	Michigan
COMMERCIAL CLUB REST',	Indianapolis,	"	WM. ALGATE,	Lansing,	"
J. C. THORNE,	Ambia,	"	JOHN J. McDONALD,	Ludington,	"
E. HATFIELD & CO.,	Sound Bend,	"	L. F. ROSE,	Bay City,	"
B. FONTAINE HARDWARE Co.,	Madison,	Wisconsin	SCHLICHTER BROS.,	Brown City,	"
G. L. HURLBUTT,	Eau Claire,	"	R. F. DAVIS,	Albion,	"
C. W. HASKINS,	Spooner,	"	HY M. MASON & Co.,	Flint,	"
SOREN JENSEN,	No. Lacrosse,	"	GEO. PEARCE,	Detroit,	"
J. F. OSWALD,	Wausau,	"	S. A. POTTER,	Grand Rapids,	"
A. J. NELSON,	New Richmond,	"	L. H. McCCLAVE,	Hillside,	"
G. W. KIRK,	Delevan,	"	W. B. BUXTON,	Pataskala,	Ohio
WM. D. SMITH,	Eau Claire,	"	L. M. PHILIPS,	Baltimore,	"
A. WESTON,	"	"	J. E. SEMLER,	Akron,	"
ZIEGLER BROS.,	Lancaster,	"	I. C. BOYD,	Stryker,	"
M. E. RECKAMP & Co.,	Black River Falls,	"	C. A. TULLER,	Bowling Green,	"
S. J. COOK,	Clinton Junction,	"	CASWELL & ALDERFER,	Akron,	"
S. BUSH,	Beloit,	"	W. W. CLEMONS,	Conneaut,	"
J. S. ORMSBY,	Milwaukee,	"	A. L. BAUMAN,	Dayton,	"
C. MOSER & Co.,	"	"	FRED MANTZ,	Barnsville,	"

NAMES OF A FEW USING THE "HUBBARD OVEN"--CONTINUED.

JACOB LENDY,	Cleveland,	Ohio	W. D. GILLETT,	Indianola,	Nebraska
W. T. GRAHAM,	"	"	PATRICK CUSICK,	Solomon City,	Kansas
W. H. SMITH,	Batavia,	New York	WM. THONGES,	"	"
MISS A. E. GOODIER,	Utica,	"	ED HEENEY,	Severance,	"
E. L. GLADDING,	Albany,	"	S. G. TOWSLEY,	Atchison,	"
W. H. REYNOLDS,	New York,	"	M. J. JOHNSON,	Eskridge,	"
C. S. WATSON,	Hornellsville,	"	G. E. MULHAUPT,	Kiowa,	"
WALRATH & OAT,	Syracuse,	"	L. E. STEEL,	Newton,	"
WM. ROBBINS,	Fayetteville,	"	F. H. SCHROETER,	Parsons,	"
F. T. READ,	Gouverneur,	"	WM. C. KNORPP,	Holden,	Missouri
MC CALIP & MERRICK,	St. Paul,	Nebraska	PICKERING & MUNN,	Grand City,	"
G. B. HURST,	Omaha,	"	A. R. NEWTON,	Kansas City,	"
STATE INDUSTRIAL SCHOOL,	Kearney,	"	JACOB HELLMAN,	Stanberry,	"
URBACH & CALLAHAN,	Grand Island,	"	C. A. SWOPE,	Mound City,	"
T. H. BOGGIS & CO.,	Kearney,	"	H. B. JUDD,	Palmyra,	"
JACOB ROBINSON,	Stella,	"	H. PERRITT,	Excelsior Springs,	"
W. S. JOLLY,	Albion,	"	KAISER & WONDERLY,	Clyde,	"
CHAS. ALTSCHULER,	Tekamah,	"	H. W. GROSS,	Norborne,	"
SUTTON & HOLLOWBUSH,	Lincoln,	"	ROBERTS BROS.,	Berier,	"
G. C. STEVENSON,	Randolph,	"	BOSTON LUNCH CO.,	Boston,	Massachusetts
W. H. FENDER,	Nelson,	"	G. S. McDONALD & CO.,	"	"
J. E. SCOTT,	St. Paul,	"	G. H. BIDDELL,	"	"
WARD & HOPKINS,	Omaha,	"	A. W. PLUMB,	Pittsfield,	"
W. E. JAHWAY,	Kearney,	"	P. S. POSTELL,	Plaquimine,	Louisiana
C. H. BREITHLING,	Wayne,	"	HOLDEN & BERRY,	New Orleans,	"

NAMES OF A FEW USING THE "HUBBARD OVEN"--CONTINUED.

A. F. SMITH,	Abita Springs,	Louisiana	W. M. STARK,	Mayfield,	Kentucky
A. R. MILLER,	Eureka Springs,	Arkansas	SCHWANIGER & Co.,	Richmond,	"
A. FROLICK,	Montgomery,	Minnesota	FRED EHRMAN,	Fargo,	North Dakota
E. R. BURT,	St. Paul,	"	C. C. BARR,	Brookings,	South Dakota
M. KAMMIT,	"	"	McQUARTER BROS.,	Alexandria,	"
HYDE HARDWARE CO.,	Northfield,	"	J. J. PFISTER,	Madison,	"
M. J. ROWE,	Granite Falls,	"	THOMAS B. DORNIN & SON,	Lynchburgh,	Virginia
M. T. THOMAS,	Worthington,	"	" HOTEL BURTON,"	Danville,	"
GEO. S. KRAFTS & SONS,	Washington,	D. C.	SCHENERLIN BROS.,	Wheeling,	West Virginia
A. E. SIMMONS,	"	"	W. S. POPE,	Columbia,	South Carolina
GEO. H. AMREIN,	"	"	C. H. GERDING,	Nashville,	Tennessee
KEARN & BENNETT,	Portland,	Oregon	SCHMALZRIED STOVE AND RANGE CO.,	Memphis,	"
RIDER, MARTIN & REED,	Cambridgeboro,	Penn.	G. A. CRAIG,	San Francisco,	California
E. NEUHAUSER,	Altoona,	"	EMILE ULRICH,	San Diego,	"
MRS. G. W. WARD,	Austin,	"	F. A. BARCLAY & SON,	Bethel,	Connecticut
F. A. SEITZ,	Freeport,	"	JULIUS HANNEMANN,	Casper,	Wyoming
A. C. KEELEY,	Salt Lake City,	Utah	Wm. RULLMANN,	Annapolis,	Maryland
STANLEY'S BAKERY,	"	"	J. T. ARTHUR,	Havre de Grace,	"
A. F. B. ELZNER,	Bastrop,	Texas			
E. S. WIGGINS,	Amarilla,	"			
ROBT ASH,	Waxahachie,	"			
C. W. ARROWSMITH,	Fort Valley,	Georgia			
J. W. JONES,	Apalachicola,	Florida			
A. FRADIZIO,	Carabelle,	"			
L. E. STUBBS.	De Funiak Springs,	"			

SOUTH AMERICA.

T. H. BUTLER & Co.,	Valparaiso,	Chile
J. PARKER REED,	"	"

TESTIMONIALS.



"THE HELPER" for Confectioners and Bakers (November Number), says:

"The World's Columbian Exposition has awarded the Hubbard Portable Oven Co., of Chicago, the bronze medal and diploma (the highest award) for their sectional steel portable ovens for bakeries, hotels and public institutions. This firm well deserve the award they have received, as their ovens have given good satisfaction wherever placed. It always has been a good oven, but some important improvements recently made in it will win for it higher praise than ever."

H. J. ROSE, 11 Front St., New York, who bought for W. H. Reynolds of 1871 3d Ave., New York, says:

"The oven shipped us several weeks has been received, set up (**without any trouble**) and is now in use. I saw the party for whom we bought to-day, he is very much please with it, and says it works to his entire satisfaction."

C. S. WATSON, of Hornellsville, (through his baker) says:

"Your oven arrived here on Dec. 29th, 1892. I have carried on the baking business for a number of years, and used all kinds of brick and portable ovens, but before I had used your oven a week I became convinced it was far ahead of any of them in every respect. I can and have made the most perfect rye bread with this oven. It bakes everything complete, such a nice color. I only fire it once a day, it is not touched only to open bottom draft if more heat is wanted. We should have bought a larger size as business is increasing very fast."

WM. D. SMITH, of Eau Claire, Wis., says:

"The oven received all 'o.k.' and we had no trouble in setting it up. We are more than well pleased with it. It would do you good to see the smile my baker wears all the time. He says: 'No more cracked brick ovens for me.' With best wishes."

A. WESTON, of Eau Claire, Wis., says:

The No. 3 oven received of you sometime ago is a grand working oven, and is far ahead of any other portable oven, and with so little fuel. I take great pleasure in showing it to anyone who thinks of buying or looking at a **model oven**. Wishing you great success."

M. E. RECKAMP & CO., Black River Falls, Wis., say:

"The oven arrived in good order. We cannot express our satisfaction in words or pen and ink. We are more than satisfied with it, and anyone wanting an oven our advice is buy a Hubbard Portable Oven. We are heating it with oak wood and have no trouble whatever to carry from 500 to 700° heat."

J. H. FLOWER, of Wilmington, Ill., Dec. 1893, says:

"Oven is first-class, can't be beat for turning out cream cakes and other fine bakery goods, could not possibly do without it. If anyone wants to know the merits of your oven just have them write me."

E. HATFIELD & CO., of South Bend, Ind., say:

"The portable oven we bought from you is giving us good satisfaction, both as to the quality of the goods turned out and as to the amount of fuel used. We feel that the oven cannot be too highly praised. Hoping you may have the success you so richly deserve."

W. & J. L. ROBINSON, of Belle Plain, Iowa, say:

"We find your oven all that one could wish, it is perfect in its baking, giving the goods a nice rich color, equal or better than any brick oven, and far preferable to brick in every respect, and it is a great fuel saver. We use soft coal and it works nicely."

TESTIMONIALS—CONTINUED.

W. S. JOLLEY, of Albion, Neb., says:

"I have been using a "Hubbard" Portable Oven ever since November, 1893, and like it much better than any brick oven I ever used. It is a great fuel saver and it bakes goods much nicer than a brick oven. I have a No. 3 oven. Think it will suit bakers better than any other oven."

Mr. F. CONNER, of Bethany, Ill., says:

"Received the oven and have given it a fair trial. Can't say too much for it. Gives me better satisfaction than a brick oven."

S. R. MOOREFIELD & Co., of DeKalb, Ill., say:

"We have given your oven a good trial and find that it is a fine baker. It will bake anything in the bakery line. We only wish now we had a No. 3 oven. We are turning out fine goods. We have worked on all kinds of Portable Ovens and the "Hubbard" is better than any of them. We cannot give it too much praise."

KENYON & Co., of Garrett, Ind., say:

"Enclosed please find draft for \$85.25, balance due on oven, and allow us to say that the No. 3 oven purchased of you is, as the saying is, "OUT OF SIGHT." There are two brick ovens here and since we started one month ago to-day we have the trade of the town. We ate bread last Sunday that was baked in our oven on Monday of the week before, and it was as nice and moist as bread baked in a brick oven one day old, and we are more than satisfied with the working of the oven, besides the saving of fuel over other ovens, it costs us about 12 to 15 cents a day to run it."

A. J. NELSON, New Richmond, Wis., says:

"I am highly pleased and cannot ask for a better oven. I would not give it for all the brick ovens in the country. I cannot speak too highly of it."

A. F. SMITH, of Abita Springs, La., says:

"After a lapse of three months I write to you, as I have given the oven a fair trial. A better cooking oven never was built. I cook bread, etc., at a cost of 17 cents per day (charcoal). After it once gets hot it takes scarcely any fuel to keep it hot. It cooks to perfection and evenly on all shelves. I put the oven up the same day it came and had no trouble. I must say it fills all the requirements of any bakery."

Mr. EMILE ULRICH, of San Diego, Cal., says:

"I have the oven working in good shape, am using hard coal and would not take the price I paid for it, am well satisfied and will recommend it to any baker."

Mr. THOS. FLYNN, of Adair, Iowa, says:

"I can say I am well pleased with the "Hubbard" oven. It is a fine oven for hotels, restaurants or bakery, and cannot be beat for baking anything you want. It is excellent in every way and I am well pleased with oven."

Mr. FRED LIETZ, of Clinton, Iowa, says:

"We have been using your oven for some time and think it is just the very thing we needed. We had no trouble in putting it together, everything seemed to fit just so."

TESTIMONIALS—CONTINUED.

J. J. KEEFE, of Colfax, Iowa, says:

"The Oven which you sent me I put up as per your directions. I have been in the baking business for eight years, and can say that I have never seen an oven for all kinds of baking to equal yours, it is well made, it is easily managed, it uses only half a bushel of hard coal per day. It is a great economizer in fuel, in fact it is a perfect success, and do not hesitate to recommend it to any."

S. A. POTTER, of Grand Rapids, Mich., says:

"The oven that I bought of you last spring has proved a success in every respect, and if I was going to buy another would buy the same kind, and I will give for my reasons,

- 1st—it will bake more evenly than a brick oven.
- 2d—it will give the bread a better color than a brick oven.
- 3d—it takes less to fire it.
- 4th—you can move it at any time.

"My oven is a No. 3, and it costs just eleven cents a day to fire it, for ten hours baking. I use coke."

TULLER BROS., Bowling Green, Ohio, say:

"Your No. 6 oven of which we purchased of you one month ago is set up and running day and night. It's far ahead of any oven made. It's giving satisfaction and it costs only about one-third as much to fire it as a brick oven. The fact is if we could not purchase another would not take **one thousand dollars** for it. If any one wishes to know anything in regard to it have them write us."

CASWELL & ALDERFER, of Akron, Ohio, say:

"We have recommended your ovens to some parties, and now give you their names so that you may write them."

W. W. CLEMONS, of Conneaut, Ohio, says:

"Gentlemen—I can only speak of the oven but to speak in its favor. I take much pleasure in saying that without doubt the Hubbard Portable Oven is the best Oven in use. I think it in many respects equal to the brick. I have used both. The No. 5 you sent me is a grand working oven. I can bake any and everything. Often my wife remarks: 'What a splendid oven that is.' Gentlemen, I will gladly recommend it to anyone. I say success to the Hubbard Oven."

URBACH & CALLAHAN, of Grand Island, Neb., say:

"We have been using your oven now since May, 1893, all we can say is it is the **only oven**, we have never before expected to turn out such goods from a portable oven."

STATE INDUSTRIAL SCHOOL, Kearney, Neb., say:

"We have had one of your No. 5 ovens in work at our school for sometime, and it has given entire satisfaction, and heartily recommend it for use in state institutions, or other places where a large quantity of baking is necessary."

JACOB HELLMAN, of Stanberry, Mo., says:

"The oven is 'o.k.' and gives full satisfaction. It is a fuel saver. The baker says it is the best oven in use, he is experienced, he says he was all over the U. S. and has not found any oven that gives better satisfaction than the oven I bought from you. Wishing you success."

A. R. NEWTON, of Kansas City, Mo., says:

"The No. 4 oven you sold me came all 'o.k.', and the baker says

TESTIMONIALS—CONTINUED.

it is the finest oven he has ever worked at, and does all you claimed for it. First-class people who are judges of fine pastry here say it is the finest work they have ever seen in this city, which speaks well for both oven and baker. Although the delay in getting the oven here knocked me out of the christmas trade, I feel sure it will make up the difference in saving of both time and fuel in the future."

M. J. JOHNSON, of Eskridge, Kan., says:

"The oven we bought of you does all you recommended it to do. We like it in every respect. We use soft coal, about a bushel a day, at a cost of 13 cents.

G. E. MULHAUPT, of Kiowa, Kan., says:

"Please ship me one of your No. 2 ovens. I will pay cash for same through my bank. I have been working one of them for the past six months, and am well pleased with them for they cannot be beat. I like them much better than the brick ovens."

G. H. BIDDLE, of Boston, Mass., says:

"The oven or machine as you call it is doing fine work, and we are more than pleased with it. My opinion is that you can place a number of them here."

C. W. ARROWSMITH, of Fort Valley, Ga., says:

"The No. 3 oven shipped me some time ago is a grand success; I

have had 17 years experience, during which I have used a great many ovens, and find yours the best one yet, and it consumes so little fuel, I am showing it to any who think of buying; and wish you great success."

J. W. JONES, Apalachicola, Florida, says:

"The oven I bought from you gave entire satisfaction. It is the best oven I have ever baked in and is just as you recommended it to be."

C. C. BARR, of Brookings, S. Dak., says:

"With regard to the oven I bought from you I will say I have worked ovens of all kinds, but yours 'takes the cake,' the reason why I say this is because it is so easy to handle and bakes so evenly and takes a great deal less fuel to run it. I would not take twice the price I paid for it if I could not get another one."

A. C. KEELEY, of Salt Lake City, Utah, says:

"We are getting along nicely with oven and like it. Have seen a good many portable ovens, but none as nice as this one. Respectfully yours."

MARK S. CHAPMAN, Esq., of Chapman & Davison Co., Chicago, says:

"I have seen the oven work and it is perfection. It has the good points of all ovens and no poor ones of its own. I believe it will do all that is claimed for it, and do it well. I endorse anything the Hubbard Co. may say of their oven."

TESTIMONIALS FROM HOTELS.



Wm. Sinclair, Pastry Cook, "Pullman Hotel," Chicago, Ill., says:

"I would say for your oven that it is the best in the market to-day for all purposes—in my experience of 30 years. Shall be happy to commend its merits to all pastry cooks of this country, as in my opinion it superceeds the old brick oven."

W. D. Rider, Jr., Manager, "Hotel Riverside," Cambridgeboro, Pa., says:

"We are proud to state to you that we are more than pleased with the oven we purchased from you about a year ago. We find it far superior to anything of the kind we have ever used. It is all and more than you claim for it. We do not know how we have managed to get along in our kitchen before we had it."

Phil. F. Brown, Mgr., "Hotel Burton," Danville, Va., says:

"Your oven was delayed a long time in shipment, and after its

arrival tried in every way to find some fault with its work, but failed to do so. I unhesitatingly say it is the best portable oven I have ever seen, in fact my baker prefers it to a brick oven."

LOUIS M. Prada, Chef, "Iliad Hotel," Des Moines, says:

"I have given your oven a fair and impartial test, and it has given perfect satisfaction in every respect, more than satisfying my expectations. The oven has accomplished all that is claimed for it to do. I find it turns out bottom bread or French loaves or rolls equal to any brick oven, and with less than one third fuel used by any other oven."

T. D. Mitchell, Supt., Chicago Home for Incurables, says:

"Your oven is giving the best of satisfaction in every respect."

A. W. Plumb, Proprietor "The Maplewood," Pittsfield, Mass., says:

"We have tried the oven and, as far as we have used it, it works to perfection. I see no reason why it is not first-class in every way."



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